

# Scalloped Potatoes (Fresh Potatoes)

**Makes:** 25 or 50 servings

25 Servings

50 Servings

Ingredients	Weight	Measure	Weight	Measure
* Fresh potatoes, peeled and thinly sliced	2 lb 2 oz	1 qt 2 cups	4 lb 4 oz	3 qt
Margarine or butter		3 Tbsp	3 oz	1/4 cup 2 Tbsp
* Fresh onions, chopped	3 1/2 oz	1/2 cup 1 Tbsp	7 oz	1 1/4 cups
OR Dehydrated onions		OR 1/4 cup 1 Tbsp	OR 1 1/4 oz	OR 1/2 cup 2 Tbsp
Enriched all-purpose flour		1/3 cup	3 oz	2/3 cup
Instant nonfat dry milk, reconstituted		1 qt		2 qt
Salt		1 1/2 tsp		1 Tbsp
Ground black or white pepper		3/8 tsp		3/4 tsp
Dried parsley (optional)		2 Tbsp		1/4 cup
Margarine or butter, melted (optional)		2 Tbsp	2 oz	1/4 cup
Enriched dry bread crumbs (optional)	3 oz	3/4 cup 1 Tbsp	6 oz	1 1/2 cups 2 Tbsp

## Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	63	
Total Fat	1.45 g	
Protein	2.1 g	
Carbohydrates	10.59 g	
Dietary Fiber	0.8 g	
Saturated Fat	0.31 g	
Sodium	261 mg	

## Meal Components

Vegetables	1/4 cup
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## Directions

1. Place potatoes into pans (9" x 13" x 2") which have been lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Set aside for step 5.
2. In a pot, melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.
3. Blend in flour. Cook over medium heat for 6-8 minutes, stirring constantly until golden brown.
4. Slowly stir in milk, salt, pepper, and parsley (optional). Blend well. Cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.

5. Pour 1 qt ½ cup liquid mixture over potatoes in each pan. Stir to combine.
6. Optional topping:  
Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle crumbs evenly over each pan, approximately 4 oz (¾ cup) per pan.
7. Product should be evenly golden brown on top:  
Conventional oven: 350° F for 50-65 minutes  
Convection oven: 300° F for 40-50 minutes  
CCP not needed.
8. Continue to bake at 190° F for 30 minutes.
9. CCP: Hold at 140° F or warmer.  
Portion with No. 16 scoop (¼ cup).

## Notes

\*See Marketing Guide